Keep a Bit of Summer in Your Winter Meals



NESCO Clean-A-Screen Dehydrator Accessory is Perfect for Drying Garden Herbs

The difference in taste and quality when using fresh herbs in your recipes is unmatched. While summer is the perfect time for these flavorful dishes because herb gardens flourish, it doesn't need to stop once the growing season ends. Thanks to the NESCO Clean-A-Screen dehydrator accessory, you can expertly dry your fresh herbs—preserving those fresh flavors for later this fall and the long winter ahead.

Traditionally, herbs were air-dried in small bunches either

hanging upside down or laying flat. They were kept out of direct sunlight in one area of your home. This method could take anywhere from one week to one month depending on the moisture level in your drying area.

Herb drying with this method takes up space and limits the ability to truly monitor or adjust the drying temperature.

Herbs can be dried in a matter of hours using a dehydrator. Herbs will shrink significantly when dried, however. We recommend the NESCO Clean-A-Screens for spices and herbs that would normally fall through a traditional dehydrator tray.

Use NESCO Clean-A-Screen and Dehydrator for Optimal Herb Drying Control

The NESCO Clean-A-Screen is a removable mesh screen that fits seamlessly into the NESCO 20, 30, 60, or 70 series NESCO Dehydrators. They are BPA-free and compatible with all 13.5 inch diameter trays.

When dried at the proper temperature, herbs don’t transfer flavors. This allows you to dry multiple types of herbs simultaneously. You need to monitor the temperature so the integrity of the herbs remains. Herbs are best when dried at 95 degrees.

Once dry, herbs can be stored whole, ground up, or powdered. For long-term storage, powders should be placed in an air-tight container. In the week following the drying process, be sure to condition your herbs by shaking the container twice a day to make sure any remaining moisture is dissipated and doesn’t cause mold.

Don’t let cold weather rob you of flavorful food this winter. Preserve the flavors of dried basil, chives, oregano, mint, thyme, or another spice. Simplify your life this fall, use a NESCO Dehydrator and the NESCO Clean-A-Screen. You can’t go wrong.

NESCO: Your Key Ingredient

At NESCO, we believe life is an occasion worth celebrating. We’re dedicated to being Your Key Ingredient in those celebrations by making cooking enjoyable again with our complete line of innovative small kitchen appliances and accessories. NESCO began as the National Enameling and Stamping Company and created the first Roaster Oven in 1931. NESCO is currently headquartered in Two Rivers, Wisconsin.

To purchase NESCO products visit nesco.com or for more information call 1-800-288-4545.

tag: NESCO Glass Water Kettle